

JACK DUSTY

Sarasota, Florida
Elevation: 27' feet

COASTAL CUISINE  CRAFTED COCKTAILS

Latitude: 27° N
Longitude: 82° W

The Symphony OF THE SUN

In honor of the sunset, everyday at 5 o'clock enjoy a sip of complementary grog in our Rose Garden, where a Marine Ship's Bell is rung in cadence eight times to call to all ships that are at sea on the Gulf, back to the safety of the harbor.

crafted COCKTAILS

*THE SIREN 28

A Jack Dusty Icon!
Your Choice of Wheatley Vodka,
Tequila Plata or Tanqueray Gin,
St. Germain, Lemon, Prosecco
Grapefruit Ice, Cranberry Ice, Orchid Ice
2 DRINK MAXIMUM ON THIS BEVERAGE

THE SMOKING JACKET 28

Jack Dusty's Private Select Barrel
Angel's Envy Bourbon,
Demerara, Angostura Bitters
Served in an Applewood Smoked Glass

cocktail PROGRAM

Our hand-crafted cocktails are made from the freshest and finest ingredients, created by our mixologists, expertly prepared and designed to tempt the senses of sight, smell, touch, and taste. This season's featured libations are inspired by Sarasota's Iconic Elements.

featured LIBATIONS

HOLIDAY SPRITZ 22

Orange infused Aperol, Spiced
Cranberry, Prosecco, Topped with
Blood Orange Fever Tree Soda

BERRY & BRIGHT 20

Blackberry Infused Tanqueray
Gin, Cranberry Liqueur, Tarragon
Infused Combier, Ginger, Topped with
Elderflower Tonic

DISAPPEARING SUNSETS 22

Pineapple Infused Flor de Cana
Rum, Spiced Pear Liqueur, Allspice
Dram, Cinnamon Pineapple Tepache,
Pear Nectar, Angostura Bitters

*SPICED LIFE 20

Rosemary Infused Grey Goose
Vodka, Cranberry Liqueur, Spiced
Apple, Lemon, Allspice Dram Foam

PUMKIN TO TALK ABOUT 22

Don Q Spiced Rum, Orange Juice,
Lime, Pumpkin Spice, Coconut

SWEATER WEATHER 23

Don Julio Tequila, Ilegal Mezcal,
Genepey, Yellow Pepper Chamomile,
Lemon, Chile Tincture, Smoked Salt

*THAT'S THE SPIRIT 21

Basil Hayden Bourbon, Dolin Blanc
Pêche Liqueur, Peppered Peach, Lemon
Caramel Dusted Pistachio Half Rim

*TIS THE SEA-SUN 18

Apple infused Makers Mark Bourbon,
Hot Chile Honey, Ginger, Lemon,
Walnut Bitters
Choice of Hot or Cold

CITRUS EMBERS 22

Patron Reposado Infused With Cacao
Nibs, Pasilla Chile Demerara,
Chocolate Bitters

*SLEIGH ALL DAY 19

Ron del Barrilito Rum, Courvoisier VS
Cognac, Condensed & Evaporated Milk,
Cardamom Coconut Milk, New Orleans
Coffee Bitters, Coconut Flake Rim

ESPRESSO MARTINI 21

Ketel One Vodka,
Mr. Black Coffee Liqueur,
Licor 43, Fresh Espresso

ZERO PROOF

UNDER THE MISTLETOE 12

Spiced Cranberry, Lemon,
Topped With Fever Tree Club Soda

ROYAL PINEAPPLE 12

Mango Puree, Pineapple, Lime,
Coconut Water, Club Soda

LOOSE TEA 12

Organic Jack Dusty Breakfast Blend,
Selby Select Rooibos, Goji Berry,
Organic Egyptian Chamomile,
Organic Sencha Green

ESPRESSO

Single 6

Double 8

Americano, Cappuccino, Latte 8

SODA & JUICES 6

Sales tax is 7%. An 20% service charge but can be adjusted at your discretion.

*Cocktails may contain eggs, nuts and dairy

The Ritz-Carlton, Sarasota 1111 Ritz-Carlton Drive, Sarasota, FL 34236 941-309-2266